SEAFOOD CATALOGUE MMXXIV

thefoodballer®

PASSION FOR SEAFOOD

thefoodballer®

Experience and Professionalism

We are benchmark in the industry of seafood distribution, since we have more than 30 years of experience. We rigorously comply with national and international regulations, respecting the premises determined by the principle of 'sustainable fishing', in order to minimize the environmental impact. We have a great management and sales team that knows the needs of the market and adapts quickly to changes, offering all kinds of solutions.

Premium Quality

We have a Comprehensive Quality system in place. We guarantee the highest quality in the raw material used, the processes we execute, the final product we serve, as well as the commercial and after-sales support. Our suppliers pick the best products, starting from an exceptional raw material, to the best fishing grounds, complying with all the requirements imposed by the food safety rules.

Flexibility and Versatility

We fully adapt to our clients' needs, always seeking their greatest satisfaction. We are flexible and versatile, working every day to provide a totally personalized service to each of our customers, adapting to their schedule in terms of requesting orders. In addition, we are prepared to fulfill the needs of our customer's request for a new product or packaging, keeping our suppliers "in shape".

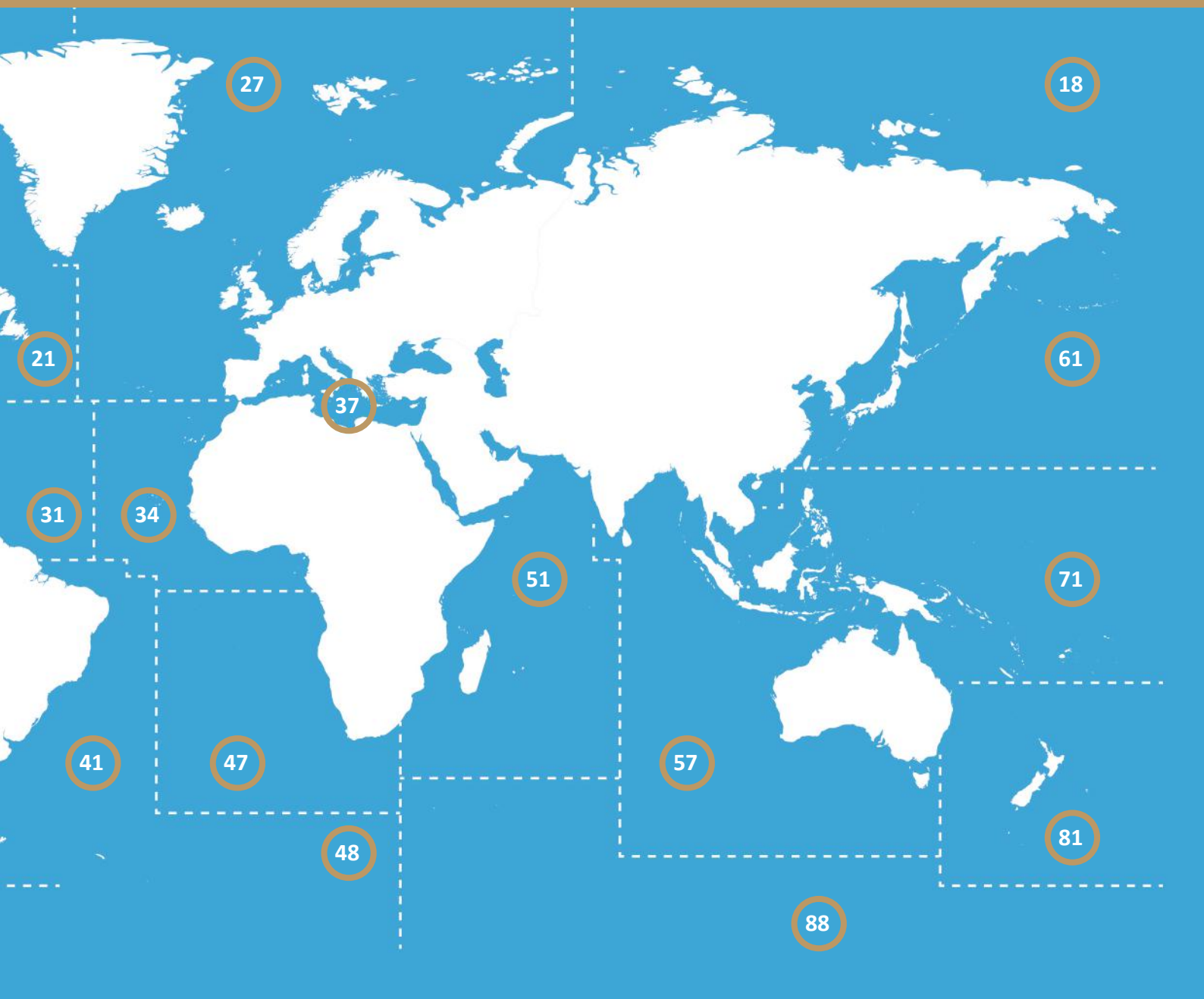
We will always supply food of a high nutritional quality

ORIGINS

- Argentina - FAO 41
- Ecuador - FAO 87
- India - FAO 57
- Indonesia - FAO 71
- Mauritania - FAO 34
- Mexico - FAO 77 / 31
- Morocco - FAO 34
- Namibia - FAO 47
- New Zealand - FAO 81
- Senegal - FAO 34
- Singapore - FAO 57
- South Africa - FAO 47
- Thailand - FAO 57 / 71
- Tunisia - FAO 37
- Usa - FAO 77
- Usa - FAO 21
- Vietnam - FAO 57 / 71

FAO

Our seas are divided into 19 fishing areas, delimited by the FAO (Food and Agriculture Organisation of the United Nations) and defined by a specific numbering system. We are thus able to classify all products caught in the sea according to the fishing sector to which they belong, which greatly facilitates the development of statistics on fisheries, stock control and key decision making in the global industry of fish and seafood.



Your global connection to fish

Mission

We are always on the lookout for the best fish products from around the world. We connect our customers demand to worldwide supply. Our mission is to bring responsibly produced seafood products to the market, supplied by companies who respect our planet and the people living on this planet.

Relationships are key

Since our company was founded, our priority has been building long-term business relationship based on collaboration, mutual respect and trust. These cornerstones of our company have provided the foundation for our success.

Quality control

Our fresh frozen raw materials are sourced from suppliers we know and facilities we have inspected. Product quality and food safety are ensured through our locally present quality teams that inspect finished products on a daily basis.

Thefoodballer is a leading supplier of frozen seafood products, through our network of retail, foodservice, wholesale and industrial customers.

Since 1993, it has been our mission to bring responsibly produced seafood products to the market. Fish is our passion. We connect our customers' demand to worldwide supply.

Our success can be attributed to the strong relationships we've built over the years, which have resulted in mutual respect and trust. Our worldwide connections give us direct access to the best sources of fish available. We have a major responsibility to take good care of these natural sources. By preserving the treasures of the sea, we aim to ensure future generations can enjoy the delicate flavour of fish.

Full Range Supplier

We deliver all products you need. You can focus on your daily tasks. We grade and pack the products to your specifications.

Secure Supplier

We focus on quality in everything we do. Our AAA-rating is a result of paying on time and our dedication in supplying products reliably.

Leading supplier

Innovation, commitment and competence are key words and have made us a leading supplier of high quality seafood products. Efficient logistics, certified routines & hands-on sales staff ensure that our customers get the product they expect.

Suppliers

We believe that no detail is too small. We're part of a broad value chain where each individual has their needs. Some are achievable and others challenging. We are specialists but also agile.

Our range of suppliers, factories and highly competent staff enable us to customize our products and services. We strive to do our best in fulfilling our customers' needs whether it is related to the product, availability, transport etc.

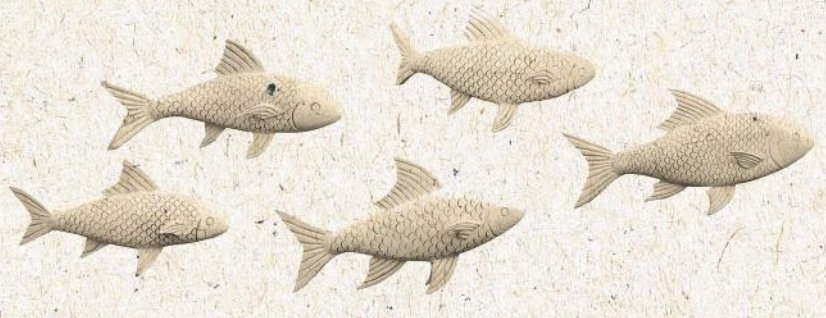
30
YEARS
INSPIRATION

It takes time to build up knowledge and become expert at your craft. We have more than 30 years of experience of working with seafood.

It takes the very finest products and a team of skilled, experienced and tradition-conscious employees to be able to offer seafood that is in a class of its own.

Our many years of close co-operation with our suppliers have resulted in offering a wide range of seafood products, including many innovative and profitable.

The choice is yours, and with our wide range, we can honour your choice.



Responsible

We are responsible to each other, to the fish and to the environment, selecting suppliers that will fulfil this responsibility in the best way possible.

Competent

We have a high degree of professional competence, and we will always acquire and recruit the right competence within our value chain.

Proud

We are proud of thefoodballer. We are proud of our supplier industry and the ripple effect they have on others. We are proud to work responsibly, and competently.

The Catalogues

Discover the full range of products through the series of thematic catalogues of our company and find the right solution for every need of your business. The thematic catalogues include unique and innovative products that can meet even the most special and demanding needs in the catering and retail sector.

Foodurism

Steakhouse

Robo

Enoterra

Asiana

Back Shop

Wiberg

I'm Here for The Crustaceans

They live in all oceans or in fresh water and come in extraordinary diversity: Crustaceans. What all crustaceans have in common is their special taste and quality of their tender meat. Getting there requires a bit effort - but at the same time opening the shells is also a sensual experience that contributes to the noble and luxurious image. Incidentally, crustaceans are not as complicated to prepare as their sight might suggest it at first glance. That's how they fit today in street food as well as in high-end gastronomy.

Canadian lobster

Homarus americanus

03.906	Canadian Lobster raw 10% 350/400 5kgr MSC
09.413	Canadian Lobster raw 10% 400/450 5kgr MSC

European lobster

Homarus gammarus

09.385	European Lobster raw 0% 350/400 5kgr MSC
08.513	European Lobster raw 0% 400/500 5kgr MSC

Caribbean spiny lobster

Panulirus argus

09.248	Caribbean Spiny Lobster raw 0% 740/860 10kgr
08.414	Caribbean Spiny Lobster raw 0% 860/1100 10kgr

Australian lobster

Palinurus Sp

08.415	Australian Lobster raw 0% 740/860 10kgr
08.416	Australian Lobster raw 0% 860/1100 10kgr

Common spiny lobster

Palinurus elephas

08.417	Common Spiny Lobster raw 0% 740/860 10kgr
08.418	Common Spiny Lobster raw 0% 860/1100 10kgr

Lobster tail

Panulirus argus

09.848	Cuban Lobster tail 14-16oz
09.851	Cuban Lobster tail 16-20oz

European Lobster heads

44.004	BLAQUS European Lobster heads 250gr/20 5kgr IQF

Lobster broken meat

Homarus gammarus

Broken meat of European and Canadian lobster. Once the high pressure process is finished, we classify within this reference, the pieces that suffer breakage during manual peeling.

44.028	BLAQUS European Lobster broken meat 250gr/20 5kgr

Lobster Tail & Claws

Hommarus Gammarus

44.000	BLAQUS European Lobster Tail & Claws M 140-190gr/25 HPP
44.027	BLAQUS European Lobster Tail & Claws L 190-220gr/25 HPP

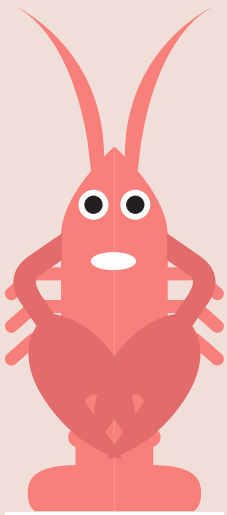
Split Lobster HPP

Homarus gammarus

Half lobster with the meat of the claw and forearm. The viscera is removed from the head and the empty space is filled with the clamp and elbow previously peeled by high pressure, ultra-freeze and vacuum pack. All the lobsters are individually selected, reviewing their size and organoleptic characteristics. All the lobsters are alive before HPP and deep-freezing.

44.005	BLAQUS European split Lobster M 190-220gr/12 HPP

SCAN HERE TO WATCH ME GETTING NAKED

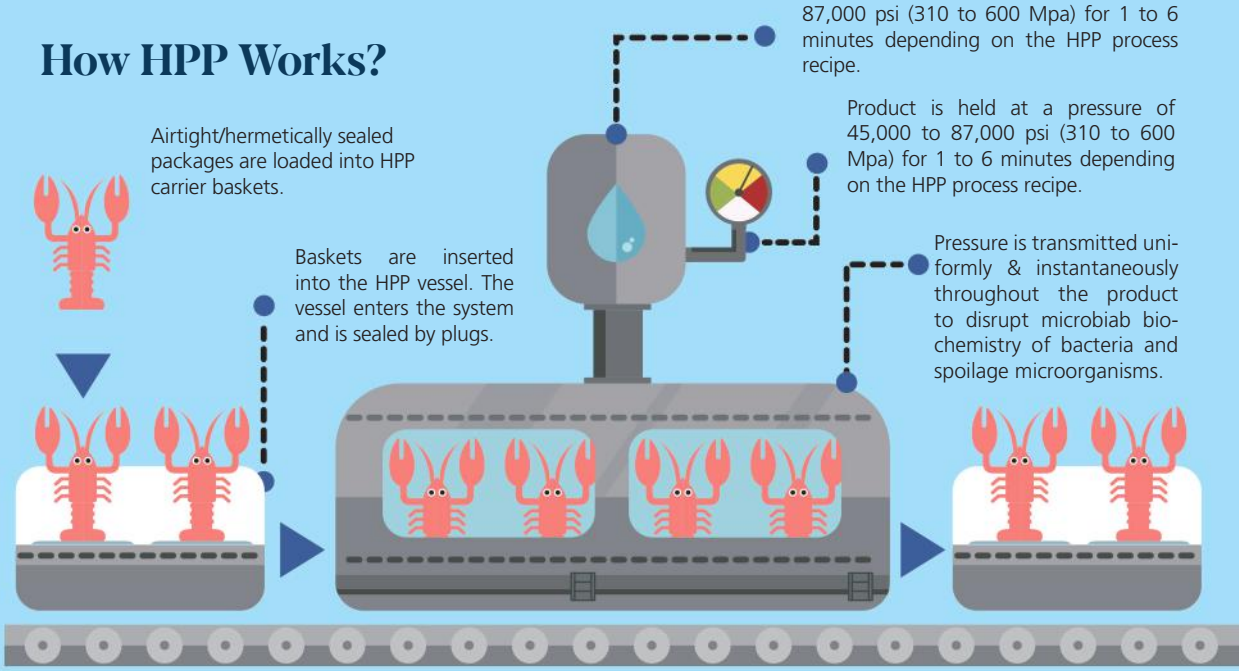


BLAQUS

The Ocean Factory

High Pressure Proceccing treatment involves applying hydrostatic pressure around the product: this is the same pressure that the diver faces when descending into the depths of the ocean. The high pressure machine rises between 2000 and 3000 bars, it thus allows the flesh of the shell to peel off. Once the cycle is complete, the products are taken out of the machine and the flesh extracted manually to guarantee impeccable quality.

How HPP Works?


Airtight/hermetically sealed packages are loaded into HPP carrier baskets.
Baskets are inserted into the HPP vessel. The vessel enters the system and is sealed by plugs.
Product is held at a pressure of 45,000 to 87,000 psi (310 to 600 Mpa) for 1 to 6 minutes depending on the HPP process recipe.
Product is held at a pressure of 45,000 to 87,000 psi (310 to 600 Mpa) for 1 to 6 minutes depending on the HPP process recipe.
Pressure is transmitted uniformly & instantaneously throughout the product to disrupt microbiab biochemistry of bacteria and spoilage microorganisms.

Crustaceans

Crawfish

Procambarus Clarkii

08.404	Crawfish cooked Cuba 1.1/1.3kg wrapped 10kg

Norway lobster

Langoustine/Scampi

Nephrops norvegicus

08.423	Norway Lobster 20% 2-4 1kg/12
09.455	Norway Lobster 20% 4-7 1kg/12
09.433	Norway Lobster 20% 8-12 1kg/12

Norway lobster tails

Unpeeled

Nephrops norvegicus

08.425	Norway Lobster tail unpeeled 16/20 1kg/10
08.426	Norway Lobster tail unpeeled 21/30 1kg/10

Norway lobster tails

Peeled

Nephrops norvegicus

44.001	BLAQUS Norway Lobster tail peeled M 10pc/10
44.008	BLAQUS Norway Lobster tail peeled L 10pc/10

Norway lobster heads & claws

Nephrops norvegicus

44.003	BLAQUS Norway Lobster heads & claws 4kg

Norway lobster Carpaccio

Broken meat of European and Canadian lobster. Once the high pressure process is finished, we classify within this reference, the pieces that suffer breakage during manual peeling.

44.017	Norway Lobster Carpaccio 5x60gr 300gr/16

Norway lobster Tartare

Tartare of carefully selected scampi, rigorously fresh and naturally tender. The chef recommends seasoning with salt, black pepper and EVO oil.

44.010	Norway Lobster Tartare 6x80gr 480gr/20

FOUR GENERATIONS
ON THE CREST OF THE WAVES

MEDIPESCA

The history of the company originates in Sicily, in a small town in the Trapani area overlooking Mediterranean Sea and constantly illuminated by the sun's rays: Mazara del Vallo. The protagonist of this story is a family of skilled sailors, the Misuraca family, who have dedicated themselves to fishing since 1861, starting a long tradition now in its fourth generation.

After decades of proven experience, Medipesca was founded in 1993, born from the desire of the family to try a new and important entrepreneurial adventure in the fishing sector. An established reality today, dedicated to the transformation and marketing of Mediterranean fish species.

I'M HERE FOR THE CRABS

King Crab clusters

Paralithodes Camchaticus

09.235	Red King Crab clusters 2L 700-900 5kg
09.311	Red King Crab clusters 3L 900-1100 5kg
09.312	Red King Crab clusters 4L 1100-1300 5kg

King Crab Merus

Unpeeled

Paralithodes Camchaticus

09.715	Red King Crab Merus unpeeled & cooked 12+cm 1kg/12 IQF

King Crab Merus

Peeled

Paralithodes Camchaticus

09.789	Red King Crab Merus peeled & cooked 12+cm 1kg/12 IQF

Crabs

Basque Txangurro

stuffed in its own shell

The live Txangurros are cooked in a conventional steam oven. This way, it retains all its nutrients as it cooks. The hand-picked meat is the base of this traditional recipe, which is presented in its own shell.

44.060	ITSASOKO Txangurro San Sebastian 37% 180gr/20
44.061	ITSASOKO Txangurro San Sebastian 44% 180gr/20

Basque Bonito burgers

Prepared with a thin a l'Orly coating.

44.059	ITSASOKO Bonito mini burgers 8x30gr/6
44.079	ITSASOKO Bonito burgers 2x160gr/6

Crab meat

Cancer paugurus

The fundamental base of these delicious croquettes is hand-picked 'txangurro' (spider crab) meat; Itsasoko adds a fine béchamel sauce made with top-quality, ready-to-fry ingredients.

44.006	Txangurro Crab meat 500gr/12 cooked
44.007	Spider Crab meat 500gr/12 cooked

Crab Empanadillas & Raviolis

Homemade fresh pasta can be hard work. At Itsasoko they know this, that's why they have created these delicious Ravioli and Dumplings that they make by hand like all their products. They are sold frozen and with two different doughs: normal and squid ink.

44.071	Empanadillas Txangurro 1300gr/3
44.072	Empanadillas black Txangurro 1300gr/3
44.073	Raviolis Txangurro 1300gr/3
44.074	Raviolis black Txangurro 1300gr/3

Blue swimming crab

Portunus Trituberculatus

08.421	Blue swimming Crab U10 3L 20% China 1kg/12
09.761	Blue swimming Crab 11/15 2L 20% China 1kg/12
08.419	Mini Blue swimming Crabs 20% China 500gr/20

Brown crab

Cancer pagurus

09.256	Brown Crab 400-600gr 10kgr
10.496	Brown Crab 800+gr 10kgr

Soft shell crab

Callinectes sapidus

Soft-shell crab is a culinary term for crabs that have recently molted their old exoskeleton and are still soft. Soft-shells are removed from the water as soon as they molt or, preferably, just before to prevent any hardening of their shell. Catching soft-shell crab is very time-sensitive and requires that any caught crabs be kept in climate-controlled areas immediately after catching until they molt, at which point they can be safely removed and sold.

25.706	Soft shell Crabs 14pc 1kg/10 Prime
39.397	Soft shell Crabs 16pc 1kg/10 Hotel

I'M HERE FOR THE SHRIMPS

OCTOGAMBA
Origen y tradición

Octogamba SL is a Spanish company with over 30 years' experience in its sector, dedicated to the manufacture, elaboration and distribution of fish and frozen products on the high seas, from the best fishing grounds in Africa. They process and elaborate this wild seafood covering all the links in the production chain, in order to offer an unmatched quality of products by controlling each phase of the process. The company has a unique ability to unite and harmonize the traditional spirit of yesteryear, with the most avant-garde and innovative technologies in the industry.

Innovation and tradition

Improving constantly, adapting to the new technologies that are appearing in order to always offer the best possible product, but without abandoning the traditional and artisanal vision that differentiate Octogamba.

Wild Product

Wild seafood fished and frozen at sea, which allows it to preserve all its qualities and maintain a high quality standard.

Processed in Huelva

Selected by hand, piece by piece by professionals, thus guaranteeing an impeccable presentation and quality

Scarlet Shrimps
Carabineros
(MOROCCO) - Plesiopenaeus edwardsianus

09.314	Scarlet Shrimps Morocco 8/10 carton box 1kgr/6 raw or cooked
09.191	Scarlet Shrimps Morocco 20/30 carton box 1kgr/6 raw or cooked
09.193	Scarlet Shrimps Morocco 30/40 Tapas wooden box 250gr/10 r/c

Jumbo Prawns
Penaeus monodon

09.197	Jumbo Prawns 3/5 carton box 1kgr/6 raw or cooked
08.431	Jumbo Prawns 5/7 carton box 1kgr/6 raw or cooked
09.426	Jumbo Prawns 7/9 Tapas wooden box 450g/10 raw or cooked

King Prawns
(TUNISIA) - Penaeus kerathurus
(Sabstitute to Amvrakikos bay prawns)

09.037	King Prawns 20/30 carton box 1kgr/6 raw or cooked
09.736	King Prawns 40/60 carton box 1kgr/6 raw or cooked
09.167	KIng Prawns 30/40 Tapas wooden box 250gr/10 raw or cooked

Wild Prawns
(SENEGAL-MAURITANIA) - Penaeus notialis

09.743	Wild Prawns 20/30 carton box 1kgr/6 raw or cooked
09.777	Wild Prawns 40/60 carton box 1kgr/6 raw or cooked
09.778	Wild Prawns 30/40 Tapas wooden box 250gr/10 raw or cooked

Quisquilla Shrimps
(SENEGAL-MAURITANIA) - Plesionika spp
Simi's shrimps "cousins". Special for frying.

09.921	Quisquilla Shrimps 120/160 carton box 1kgr/6 raw or cooked HOSO
09.975	Quisquilla Shrimps 120/160 Tapas wooden box 250gr/10 raw or cooked

TAPAS VINO

INSPIRATION

SURPRISE THEM WITH A SHRIMP AND WINE COMBO OFFER AND MAKE THE MOST OUT OF IT.

Pairing shrimp with wine can be a delightful experience, as the flavors of shrimp can be quite delicate and seafood-focused. JACQUART champagne or any high quality sparkling wine like SPARKLING ANGEL by Montes Chile, can create a delightful dining experience, as the crisp and effervescent qualities of champagne complement the delicate flavors of shrimp. You want the champagne to complement the shrimp, not overpower it. The crispness, acidity, and bubbles in it can cleanse the palate between bites of shrimp, making each bite more enjoyable. PEY BLANC Aix-en-Provence or CONTARINI prosecco are a great catch for your shrimp tapas. You almost can't go wrong!

IS IT BIG ENOUGH?

BECAUSE SIZE MATTERS

Colossal
16/20

Jumbo
21/25

Large
26/30

IMAGES APPEAR IN ACTUAL SIZE

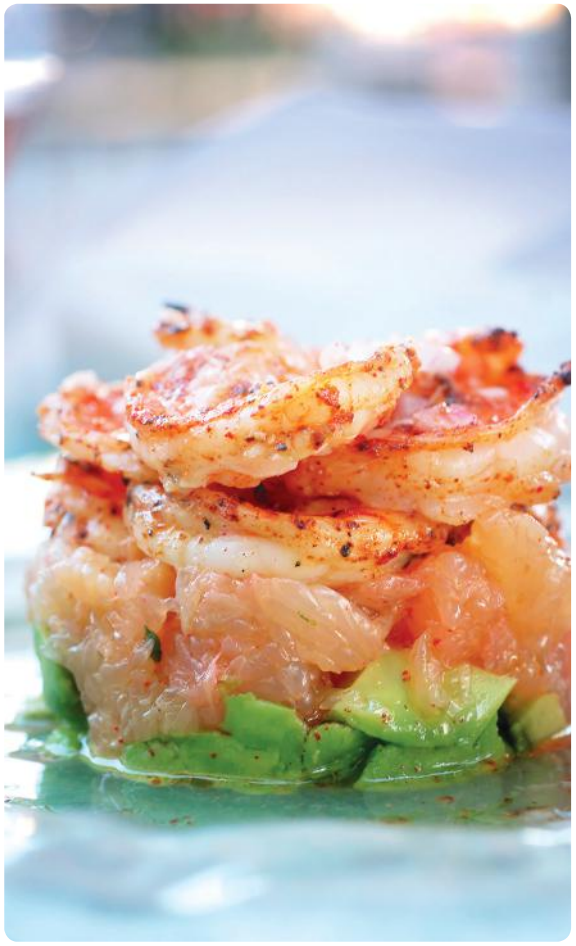
Large
20/40

Medium
40/60

Small
60/80

Whiteleg shrimp
Peeled

Penaeus vannamei



09.252	White Leg Shrimp Vannamei peeled & pre-cooked 20-40 500gr/20
09.117	White Leg Shrimp Vannamei peeled & pre-cooked 40-60 500gr/20
09.077	White Leg Shrimp Vannamei peeled & pre-cooked 60-80 500gr/20
09.195	White Leg Shrimp Vannamei peeled & pre-cooked 80-120 500gr/20

Whiteleg shrimp, tail on
Peeled

Penaeus vannamei

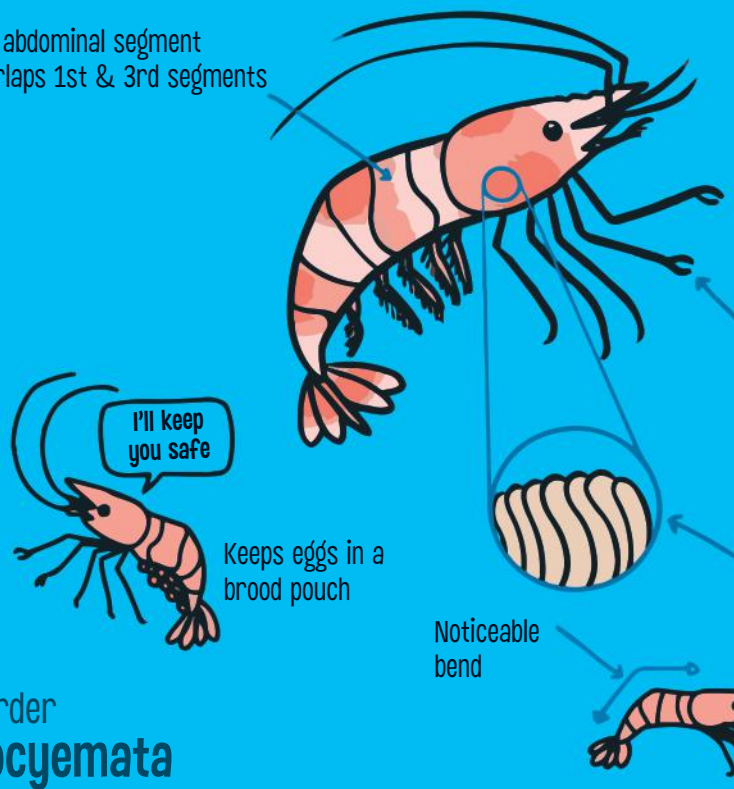
09.186	White Leg Shrimp tail-on peeled & pre-cooked 16-20 500gr/20
10.485	White Leg Shrimp tail-on peeled & pre-cooked 31-40 500gr/20
10.486	White Leg Shrimp tail-on peeled & pre-cooked 41- 50 500gr/20

Sushi Ebi

39.315	Sushi Ebi 3L (30pc) 170gr/20
39.316	Sushi Ebi 4L (30pc) 200gr/20
39.317	Sushi Ebi 5L (30pc) 235gr/20

PRAWNS vs SHRIMP

WHAT'S THE DIFFERENCE ?

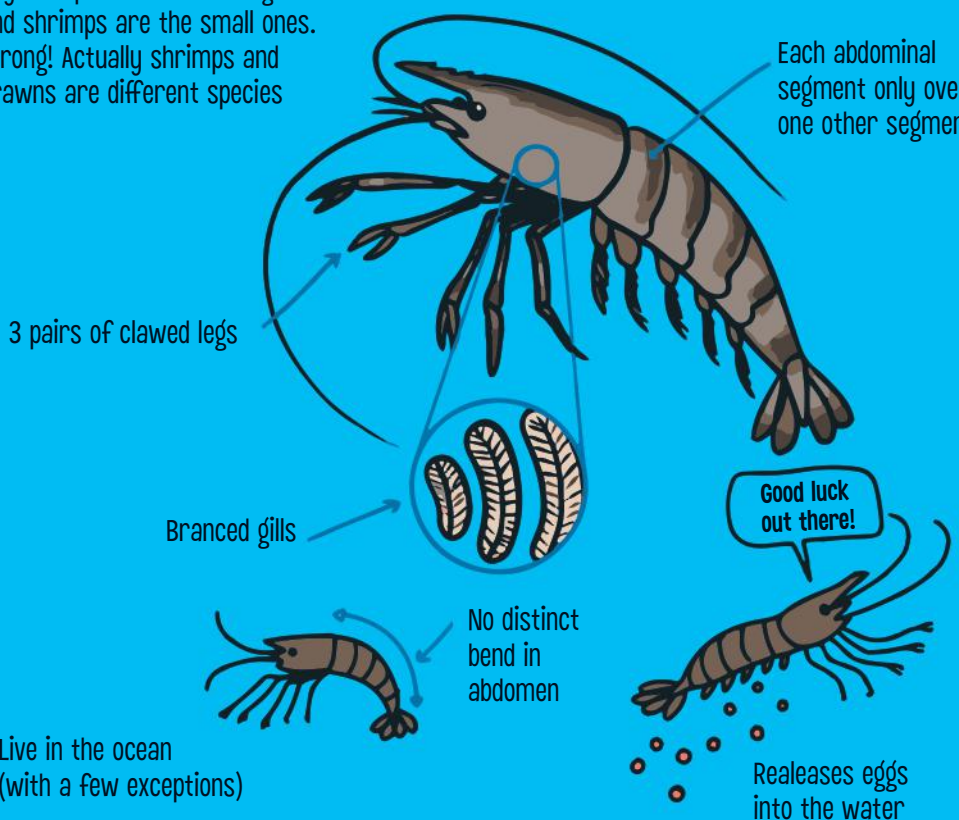

2nd abdominal segment overlaps 1st & 3rd segments
Can be found in any aquatic habitat
2 pairs of clawed legs
I'll keep you safe
Keeps eggs in a brood pouch
Lamellar gills
Noticeable bend

Suborder
Pleocyemata
(infraoerder Caridea)

The ABBREVIATIONS

HOSO	head on,shell on
HOTO	head on,tail on
HLSO	headless,shell on
PND	peeled,deveined
PUD	peeled,undeveined
PTO	peeled,tail on
CPND	cooked,peeled,deveined
CPUD	cooked,peeled,undeveined
CPTO	cooked,peeled,tail on

Those who use both terms might say that prawns are the big ones and shrimps are the small ones. Wrong! Actually shrimps and prawns are different species


Each abdominal segment only overlaps one other segment
3 pairs of clawed legs
Branced gills
Good luck out there!
No distinct bend in abdomen
Live in the ocean (with a few exceptions)
Realeases eggs into the water

Suborder
Dendrobranchiata

HEADED SHRIMP SIZE CLASSIFICATION

Size	gr/pc
2/4	333g
4/6	200g
6/8	142g
8/12	100g
13/15	71g
16/20	55g
21/30	39g

Black tiger/Vannamei shrimps

Penaeus monodon/Penaeus vannamei

10.488	Black Tiger shrimp No00 8/12 20% 1kgr/10 HOSO
09.331	Black Tiger shrimp No0 13/15 20% 1kgr/10 HOSO
09.198	Black Tiger shrimp No1 16/20 20% 1kgr/10 HOSO
09.185	Black Tiger shrimp No2 21/30 20% 1kgr/10 HOSO
10.475	Black Tiger shrimp headless 16/20 20% 1kgr/12 HLSO
09.735	Black Tiger shrimp headless 26/30 20% 1kgr/12 HLSO
08.429	Vannamei shrimp No3 30/40 20% 1kgr/12 HOSO
08.430	Vannamei shrimp No4 40/50 20% 1kgr/12 HOSO
09.643	Vannamei shrimp headless 26/30 20% 1kgr/12 HLSO
08.402	Vannamei shrimp headless 31/35 20% 1kgr/12 HLSO

Mantis shrimp

Squilla mantis

Also known as "zavogarida" in Greece, or «canocchia» in Italy, A species found in shallow coastal areas of the Mediterranean Sea and the Eastern Atlantic Ocean: Its abundance has led to it being the only commercially fished mantis shrimp in the Mediterranean.

09.332	Mantis shrimp HOSO 4kgr IQF

Prawn Carpaccio

Carpaccio of carefully selected red prawns, rigorously fresh and naturally tender. The chef recommends seasoning with salt, black pepper and EVO oil. One pack contains 5 disks.

44.016	MEDIPESCA Red Prawn Carpaccio 5x60gr 300gr/16

Prawn Tartare

Carefully selected red prawn tartare, rigorously fresh and naturally tender. The chef recommends seasoning with salt, black pepper and EVO oil.

44.011	MEDIPESCA Red Prawn Tartare 6x80gr 480gr/20

I'M HERE FOR THE SQUID

Calamaretto Sicilio

Paralithodes Alloteuthis media

A mollusc with excellent nutritional properties, much appreciated and indicated for frying.

09.240	Calamaretto Sicilio 1Kg/8

European Squid

Loligo vulgaris

44.009	European Squid 100-300gr IQF
44.029	European Squid 300-500gr IQF
44.052	European Squid 500+gr IQF

South Africa Squid

Loligo reynaudii

09.046	South Africa Squid M 20-25cm
09.036	South Africa Squid L 25-30cm
09.293	South Africa Squid XL 30up

Squids

44.132	Squid Morocco 3P 11/16 wrapped 6kg
44.133	Squid Morocco P 21/26 wrapped 6kg
44.134	Squid Morocco G 31/36 wrapped 6kg
09.749	Squid California 9-13cm Loligo opalescens
09.750	Squid California 9-13cm Loligo opalescens
09.105	Squid India 3/6 Uroteuthis duvaucelii
09.936	Squid India 6/10 Uroteuthis duvaucelii
09.106	Squid India 10/20 Uroteuthis duvaucelii
08.406	Squid India 20/40 Uroteuthis duvaucelii
09.720	Squid India U5 cleaned Uroteuthis duvaucelii
09.188	Squid India 6/10 cleaned Uroteuthis duvaucelii
09.125	Squid India 10/20 cleaned Uroteuthis duvaucelii
09.210	Squid China 3/6 Uroteuthis chinensis
09.104	Squid China 6/10 Uroteuthis chinensis
09.124	Squid China 6/10 cleaned Uroteuthis chinensis
09.718	Squid China 10/20 cleaned Uroteuthis chinensis
09.457	Squid Formosa 3/5 Loligo Chinensis
09.490	Squid Formosa 10/20 Loligo Chinensis
09.262	Squid Formosa U10 Loligo Chinensis
08.405	Squid Patagonia C3
09.422	Squid Patagonia C5
44.128	Giant Squid Azores 3kg+ wrapped 20kgr
44.131	Jumbo Squid chunks 1kg/6
44.135	Jumbo Squid buttons 18kg
44.136	Jumbo Squid fettuccine strips 1,3cm 10kg
09.190	Baby Squid China 80+ Uroteuthis duvaucelii
44.129	Baby Squid Extra cleaned China 3/6cm 1kg/6

Flower Squid

Squid flowers are made by scoring the squid with a crisscross pattern before cutting it into triangular pieces. When placed in boiling water, the pieces open up just like beautiful white flowers.

10.472	Flower Squid IWP 1kg/10

Cuttlefish

09.775	Cuttlefish Morocco U1 cleaned
09.855	Cuttlefish Morocco 1/2 cleaned
09.398	Cuttlefish India U1 cleaned Sepia pharaonis
08.408	Cuttlefish India 1/2 cleaned Sepia pharaonis
08.409	Cuttlefish India 2/4 cleaned Sepia pharaonis

Baby Cuttlefish

09.724	Baby Cuttlefish India 40/60 1kg/12 cleaned
09.266	Baby Cuttlefish India 60up 1kg/12 cleaned
47.705	Baby Cuttlefish Italy 200/300 3kg/3 cleaned

Cuttlefish ink

12.314	Cuttlefish Ink 180gr/12 ROBO

I'M
HERE
FOR THE
OCTOPUS

Octopus
Whole
Octopus vulgaris

17.863	DAKHLA Octopus pre-cooked T3 1500-2000gr flower
17.860	DAKHLA Octopus raw T2 1500-2000gr flower
17.861	DAKHLA Octopus raw T3 1500-2000gr flower
17.868	DAKHLA Octopus raw T4 1500-2000gr flower

Octopus
Tentacle
Octopus vulgaris

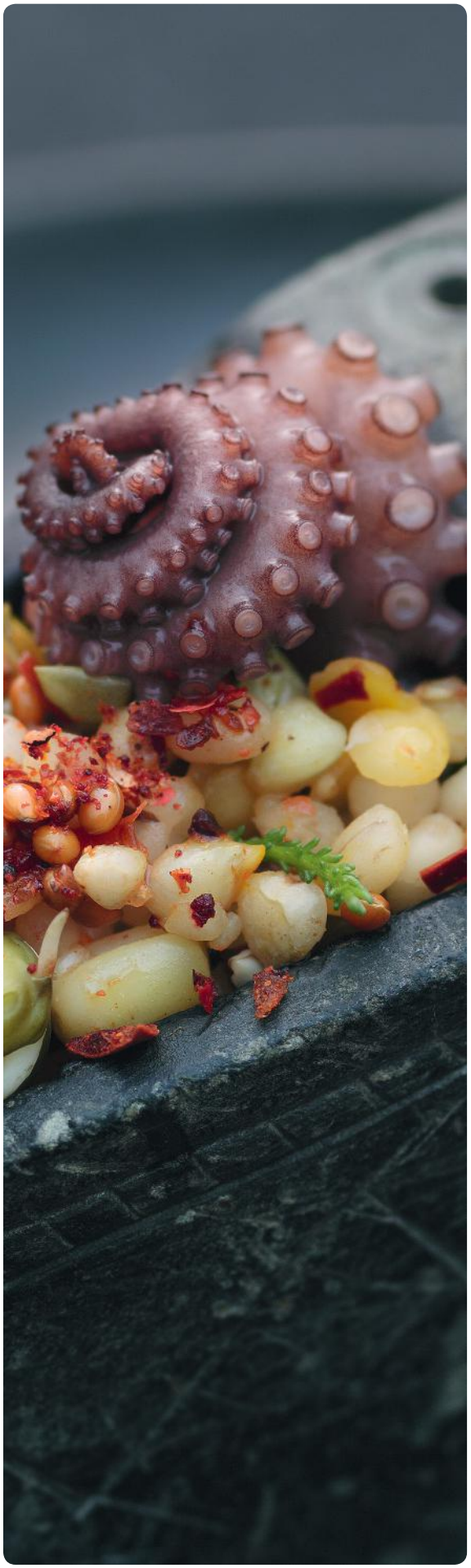
17.867	DAKHLA Octopus Tentacle 70-120gr 18pc1500gr/4 pre-cooked
17.864	DAKHLA Octopus Tentacle 100-150gr 12pc 1500gr/4 pre-cooked
17.865	DAKHLA Octopus Tentacle 150-200gr 8pc 1500gr/4 pre-cooked
17.866	DAKHLA Octopus Tentacle 200-300gr 6pc 1500gr/4 pre-cooked
17.859	DAKHLA Octopus Tentacle 150-200gr 8pc 1500gr/4 raw
17.858	DAKHLA Octopus Tentacle 200-300gr 6pc 1500gr/4 raw

Octopus
Slices
Octopus vulgaris

17.871	DAKHLA Octopus Slices 375gr/16 pre-cooked
17.872	DAKHLA Octopus Slices 3kg pre-cooked

Octopus Carpaccio
Octopus vulgaris

09.392	Octopus Carpaccio 1kg/4 cooked



SPARKLING ANGEL
I'M HERE FOR THE OYSTERS
WATCH THE PRODUCTION
BLAQUS
The Ocean Factory

Oysters
Half shell
Crassostrea Gigas

Half shell oyster from French Britain. The high pressure helps the opening of the oyster and cleanly separates the ligament from the shell and removes impurities from the meat. The oyster has not been outside its breeding place for more than 3 hours before applying high pressure and it deep-frezees immediately.

ORIGIN: French Britain
CHARACTERISTICS: Firm meat & iodized flavor
TIME OF CAPTURE: JAN-APR/OCT-NOV
PRESENTATION: 12-unit tray (48 units per carton)
DEFROST METHOD: Keep the oyster water while defrost
- Leave in the chamber for 8 hours
- Vacuum pack and immerse in warm water for 5 min

100% NATURAL
NOT INJECTED

44.002	BLAQUS Oysters half shell No2 4x12 48pc/crt

THE NEW WAVE
TREND ON THE HALF SHELL

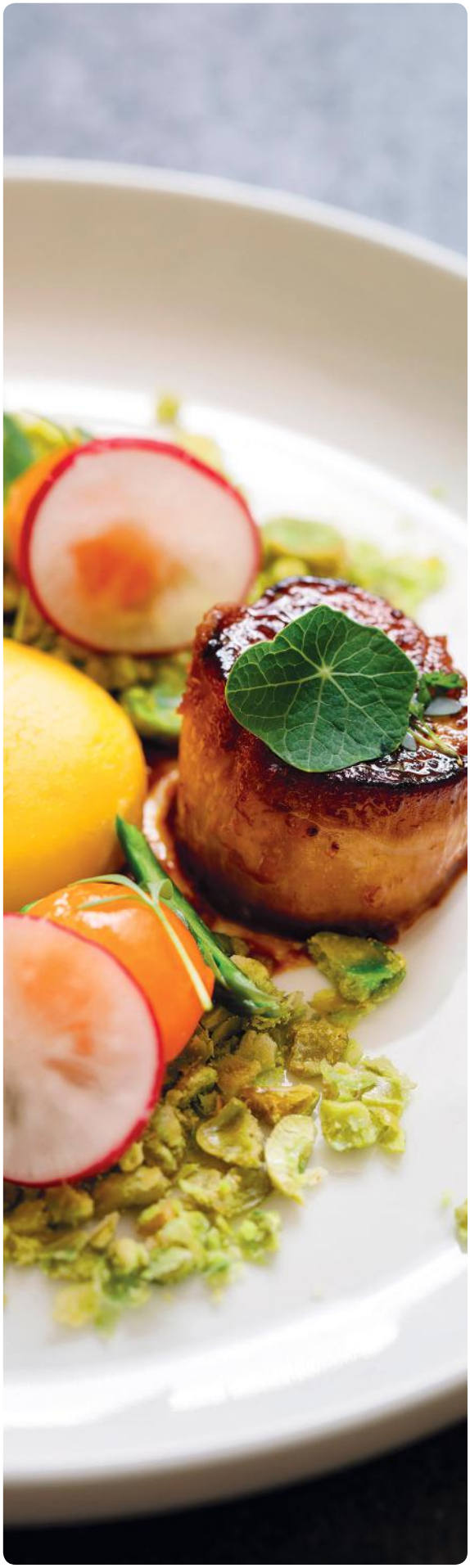
If there was one gastronomic experience missed during the pandemic, it was the «experience» of oysters!

The idea of pulling up to a local oyster bar and being served a frosty tray of glistening oysters on the half-shell was a dream! But did it need to be? No. While the pandemic was a shock to the food service supply chain, it drove oyster farmers into a gear they never knew they had, and ramped up everything from processes, packaging, education, and shipping, to the way we eat and serve an oyster now!

Ironically and similarly to the characteristic of an oyster, these oyster farmers absorbed the waves of the pandemic and ultimately created **winner topping recipes** amongst oyster lovers everywhere.

PONZU
GRATED FRESH HORSERADISH & LIME GRANITA
CHIMICHURRI
SRIRACHA & LEMON JUICE
GIN & TONIC
POMEGRANATE MIGNONETTE
PEY BLANC MIGNONETTE
YUZU KOSHO MIGNONETTE
KILPATRICK
BLOODY MARY
ROCKEFELLER
SHALLOT & RED WINE
JAPANESE / THAI
POACHED WITH PICKLED CUCUMBER AND CAVIAR
GRILLED WITH SPICY TARRAGON BUTTER
GRILLED WITH CHORIZO BUTTER

Scallops



King Scallop meat
Roe off
Pecten maximus

09.313	King Scallops 10/20 20% 1kg/10 roe-off

King Scallop meat
Roe on
Pecten maximus

09.226	King Scallops 8/12 20% 1kg/10

Scallops half shell
Placopecten Magellanicus

09.278	Scallops half shell 20% 1kg/10

King Scallop shell
Pecten maximus

09.333	King Scallop shell IQF 50pc

Razor Clams

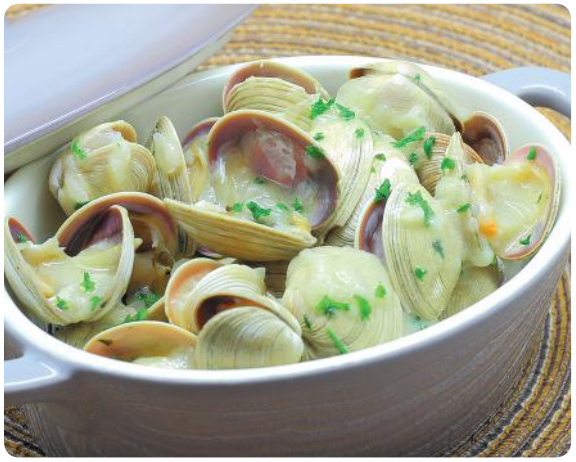
10-14cm
Ensis Ensis

After caught, clams are depurated. This means that they are kept in clean and salt water to spit out the sand. In this way the final consumer will never have sand between teeth when eating them. After the razor clams are depurated, they get shock-freezed in order to keep the freshness and the characteristics.

44.031	Razor clams 10-14cm Holland 5kg IQF

White Clams

Spisula solida



44.030	White Clams shell-on 40-60 1kg/10 boiled

Brown Clams

Meretrix lyrata

09.989	Brown Clams shell-on 40-60 1kg/10 boiled
08.402	Surf Clam shell-on 60-80 1kg/10

Clam meat

Spisula solidissima

09.273	White Clam meat cooked 1kg/10
09.199	Surf Clam meat 1000pc/kg 1kg/10

I'M
HERE
FOR THE
SALMON
ΦΙΛΙΑ ΓΗ
Limniona
ROSE
EARLY HARVEST

Salmon fillet

Salmo salar

Farmed in the cold, clear fjords along the 13,000-mile Norwegian coastline

09.337	Salmon fillet natural skin-on 1100-1300gr/10 TRIM C
09.450	Salmon fillet portions skinless 150gr/12 TRIM C

Salmon steaks

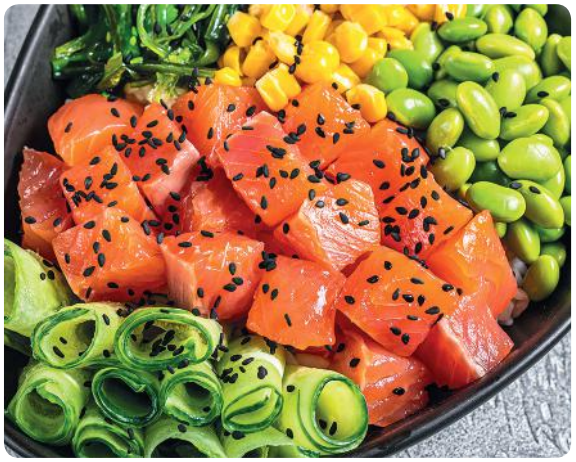
Salmo salar

10.497	Salmon Steaks 250gr/4kg

Salmon Cubes

Salmo salar

Special for Poke Bowl



06.166	Salmon Cubes Superior quality 1kg/10

Traceability
from sea to plate

Food safety and food quality are top priorities at Polar Salmon Hjerting Laks. Raw materials carefully selected from chosen suppliers, combined with our own fished products create the foundation of securing a superb-quality seafood product with full traceability. All raw materials entering production are subject to comprehensive checks.

Hygiene at Polar Salmon Hjerting Laks' factory complies with the most rigorous requirements in the market and is based on the strict regulations imposed by the Danish Veterinary Authorities, IFS and customer's high standards. Hygiene requirements cover the design of the buildings, production processes, working garments, attitudes, behavior and cleaning procedures.

Quality in the details

SALMON FILLET TRIM GUIDE

Trim A

1. Backbone, bellybone off
2. Collar bone off

Trim B

1. Backbone, bellybone off
2. Back fins off
3. Collar bone off
4. Belly fat and fins off

Trim C

1. Backbone, bellybone off
2. Back fins off
3. Collar bone off
4. Belly fat and fins off
5. Pin bones out

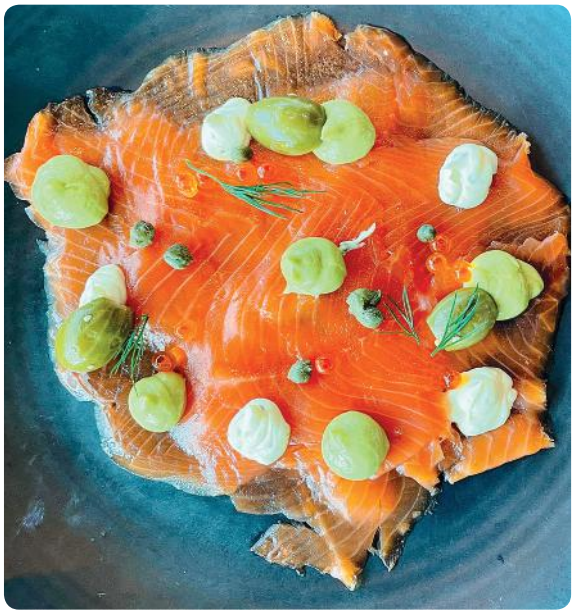
Trim D

1. Backbone, bellybone off
2. Back fins off
3. Collar bone off
4. Belly fat and fins off
5. Pin bones out
6. All belly off
7. Tall piece off

Salmon cold smoked fillet

Salmo salar

Pre-sliced,
Dry salted and smoked,
tail hung over beech wood
in old fashion smoke ovens



10.462	Salmon cold smoked fillet sliced 1100-1300gr/10 TRIM C injected
09.966	Salmon cold smoked fillet sliced 1100-1300gr/10 TRIM D dry salted
10.461	Salmon cold smoked fillet sliced 1100-1300gr/10 TRIM E dry salted
14.474	Salmon cold smoked fillet long sliced 1100-1300gr/10 TRIM D dry s.
10.491	Salmon cold smoked Royal fillet sliced 500gr/10 dry salted

Salmon hot smoked fillet

Salmo salar

Dry salted and smoked
horizontally over beech
wood chippings

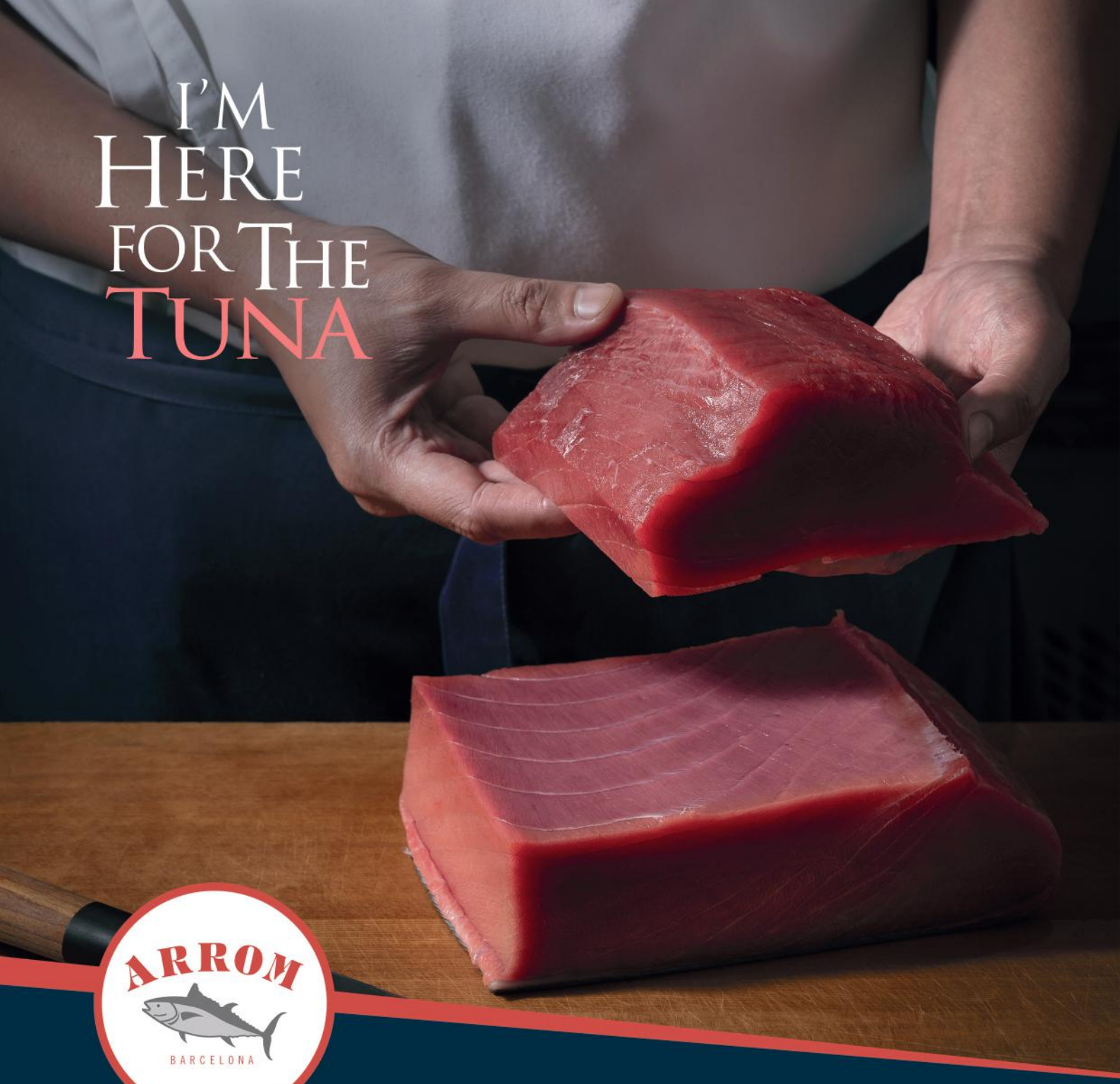
08.433	Salmon hot smoked fillet 1100-1300gr/10 dry salted, natural
08.444	Salmon hot smoked fillet 1100-1300gr/10 dry salted, pepper

Gravad Salmon fillet

Salmo salar

Prepared using and old
Scandinavian recipe,
carefylly balancing the
ratio of sugar, salt and dill

09.753	Gravad Salmon fillet skinless sliced 1100-1300gr/10 TRIM C



ARROM
BARCELONA

-60º | SUPERFROZEN STORAGE

This product is specifically produced for and bought by the large Japanese companies who import it into Japan to store, process and re-sell all over the Asia-Pacific region and the US. Hence the name JAPAN GRADE.

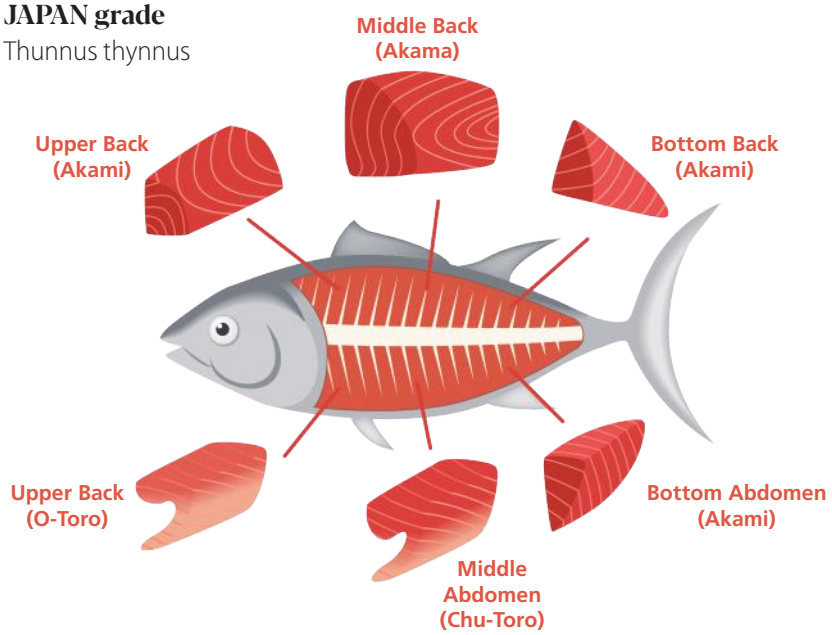
QUALITY ALL YEAR ROUND

90% of the tuna in Japan is already sold with the SUPER-FROZEN method. The O-TORO, CHU-TORO and AKAMI cuts preserve the perfect fat infiltration.

DEMAND

You will always have tuna guaranteed and you won't have to depend on market availability, nor you will be affected by the seasonality of the quality of the meat

Bluefin Tuna
JAPAN grade
Thunnus thynnus



09.002	Superfrozen Bluefin Tuna Akami – Saku
09.004	Superfrozen Bluefin Tuna Chutoro - Saku
09.013	Superfrozen Bluefin Tuna Otoro - Saku
09.015	Superfrozen Bluefin Tuna Akami - Carpaccio
09.016	Superfrozen Bluefin Tuna Chutoro - Carpaccio
09.017	Superfrozen Bluefin Tuna Otoro - Carpaccio

Yellowfin Tuna
JAPAN grade
Thunnus albacares

06.940	Superfrozen Yellowfin Tuna Loin
08.740	Superfrozen Yellowfin Tuna Steak
09.098	Superfrozen Yellowfin Tuna Cubes

Bluefin Tuna vs Yellowfin Tuna

While they may look similar at first glance, these two types of fish have some key taste differences.

Bluefin Tuna is one of the most sought after fish in the world, prized by chefs and foodies alike. Known for its melt-in-your mouth texture and deep red colouring, Bluefin Tuna has the darkest and fattiest flesh of all the tuna varieties. Its meaty texture with large flakes, plus its characteristically rich and full flavour, make it the preferred fish for sashimi and sushi dishes.

Yellowfin Tuna is a much leaner meat, with a milder and lighter flavour. Lacking the coveted fat content of Bluefin Tuna, Yellowfin Tuna is a much firmer meat. With bright red meat in its raw state, Yellowfin Tuna turns a brownish colour when cooked and offers a firm and moist meat with large flakes.

TRADITIONAL CUSTOM CUTS

Yellowfin Akami

Yellowfin Akami, with its compact meat and deep red colour, is ideal eaten raw in a poke or tartare, even in a tataki.

Bluefin Akami

Bluefin Akami is the best example of bluefin tuna and is found in the inner part of the loin, next to the spine. It's characterised by its red colour and intense flavour. A feast for the eyes and the palate!

Bluefin Chūtoro

Soft but firm, with a powerful yet subtle flavour. The Bluefin Chūtoro is the part of the belly that contains a medium percentage of fat and is ideal for bluefin tuna lovers.

Bluefin Ōtoro

The Bluefin Ōtoro is the most prized part of the bluefin tuna belly. It is the sweetest cut of the animal, with an exquisite flavour and a melt-in-the-mouth texture.

HOW TO THAW JAPAN GRADE TUNA

PDF

MAXIMUM PROFITABILITY

When thawing the products we obtain meat with the same quality and properties than just after the slaughter

▶

Restaurant: Lacocina de los Hermanos Torres
Chef: Javier y Sergio Torres
Instagram: @hermanostorres
Facebook: hermanostorres

ARROM TUNA RECIPES

Fricando de Secreto with red tuna mushrooms and meat juice

Tuna with Jamon Iberico

Red Tuna, lime & avocado tartare

Bluefin Tuna Donostiarra style

Lettuce hearts with Red tuna in soft pickled vegetables

Block de galete of bluefin tuna, caramelized shalot, anchovies

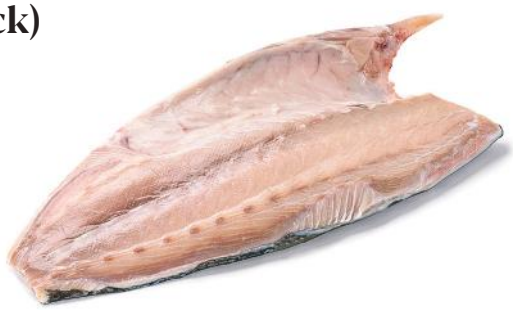
ARROM

BARCELONA

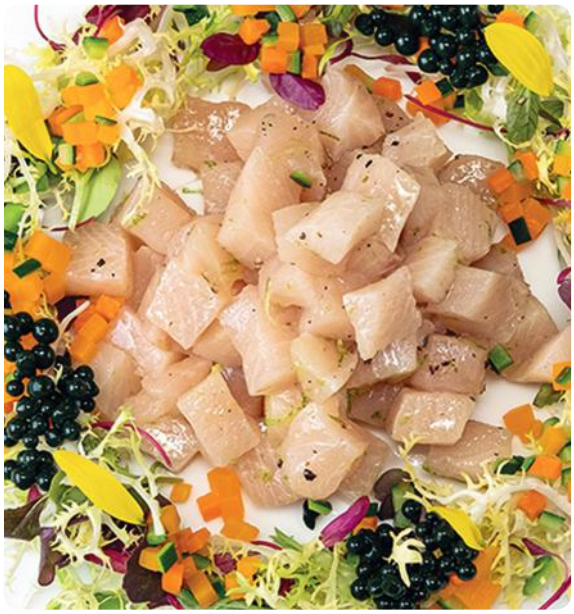
Hamachi (Amberjack)

JAPAN grade

Seriola quinqueradiata



The Hamachi is native to the Pacific coast, specifically from Japan to Hawaii. Inadas (Hamachi hatchlings) are farmed on the southern islands of Kyushu where there are warm water currents in the winter, and fished during the colder months of the year. Hamachi meat is a must at the best sushi bars (nigiris, shabu shabu, etc.) due to its unique texture and delicate flavour. It's also rich in vitamins and Omega 3 fats. Arrom slaughters the fish using the most respectful method possible, the traditional Japanese method known as Ike jime. This method minimises the stress the animal goes through, thereby increasing the quality of the tuna meat.



09.019	Hamachi fillet 100% Japan grade IQF

Gindara (Black Cod)

JAPAN grade

Anaplopoma fimbria

The sablefish is a species common to the North Pacific that lives in deep waters, generally below 200 metres. It's also known as black cod, although it does not belong to the cod species. Sablefish fishing in Alaska is strictly controlled and certified as 100% sustainable fishing. This variety has soft, tasty meat with a high oleic content. The texture of the meat is very special and works perfectly in different culinary creations. It's delicious cooked in various ways, but it's particularly remarkable when roasted with miso.

44.305	Black Cod (Gindara) 4/5 Japan grade 22,68KG IQF
39.301	Black Cod (Gindara) 5/7 Japan grade 22.68KG IQF

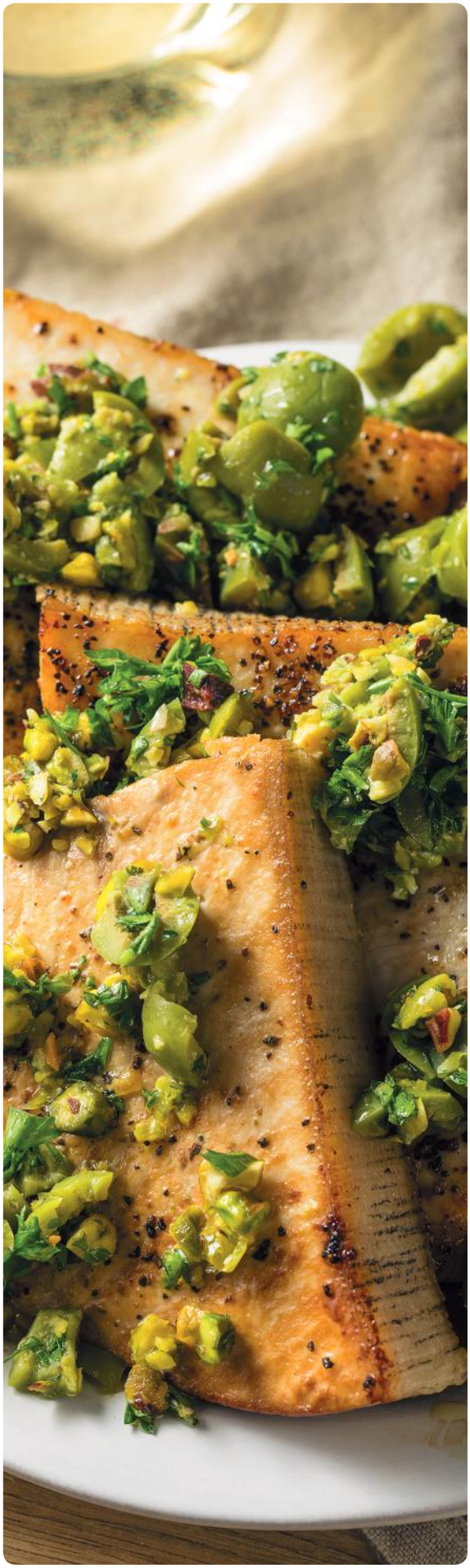
Eel fillet

JAPAN grade

Anquilla anquilla

Selected eel from 200 to 400g for each specimen, completely clean and boneless. The eel cleaning process is completely manual. Smoked product (olive wood) weighing more than 500g per specimen. Once smoked, it is filleted and the best loins are selected.

39.357	Eel fillet Japan grade IQF
39.719	Eel smoked fillet Japan grade IQF



Swordfish

Xiphias gladius

08.466	Swordfish center skinless boneless 12kg
08.468	Swordfish loin extra GG skinless 12kg
09.179	Swordfish steaks GG 8kgr
09.751	Swordfish steaks wild GG 8kg

Blue Marlin

Makaira nigricans

08.472	Blue Marlin loin skinless boneless 12kg
09.279	Blue Marlin steaks IQF 8kgr

Blue Shark

Prionace glauca

09.110	Blue Shark steak centers skinless IQF 8kgr

Mackerel

Scomber Scombrus

09.297	Mackerel fillet skin on 120-160 10kg

Turbot
Psetta maxima

44.053	Turbot whole gutted 300-500 5kg
09.487	Turbot whole gutted 500-1000 10kg
44.054	Turbot whole gutted 2000-3000 15kg
44.055	Turbot whole gutted 4000-5000 15kg
08.484	Turbot fillet skinless 200-400 5kg
09.488	Turbot fillet skinless 400-600 5kg

Brill
Scopthalmus rhombus

08.460	Brill whole gutted 300-500 IQF 5kg
44.056	Brill whole gutted 500-1000 IQF 5kg

Doversole
Solea solea

08.461	Doversole whole gutted 400-500 10kg
08.462	Doversole whole gutted 250-300 10kg
08.463	Doversole fillet skinless 80-120 5kg
17.853	Doversole fillet skinless 120-180 5kg

John Dory
Zeus faber

09.905	John Dory fillet skin on 150/200 8kgr
09.939	John Dory fillet skin on 200/300 8kgr

Butterfish/Oilfish

Lepidocybium flavobrunneum

09.039	Oilfish/Butterfish fillet skinless IQF IWP 20kg

Nile Perch

Lates niloticus

09.705	Nile perch fillet 300/500 IQF 6kg
09.153	Nile perch fillet 500/1000 IQF 6kg

Grouper

Epinephelus marginatus

09.299	Grouper fillet 4/6 IQF 10kg

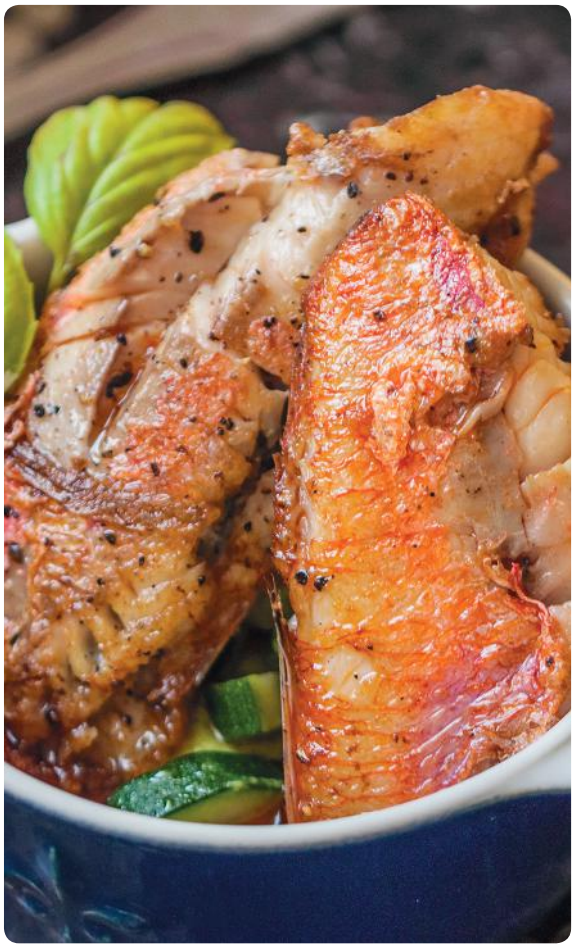
Red Gurnard

Chelidonichthys lucernus

09.260	Red Gurnard fillet 200+ IQF 10kg

Redfish

Sebasteas alutus/marinus



09.850	Redfish H&G 300/500 7kg
09.460	Redfish fillet skinless 180/200 10kg China
09.772	Redfish fillet skin on 90/120 5kg Iceland
09.289	Redfish fillet skin on 190/250 5kg Iceland
09.711	Redfish loin skin on 100+ 5kg Iceland

Red Mullet

Parupeneus heptacanthus

09.249	Red Mullet fillet skin on 40/60 Vietnam
47.702	Red Mullet fillet skin on 80/120 Vietnam

Skate Wings

Raja clavata

09.175	Skate Wings skinless 300/600 Holland 5kg
44.057	Skate Wings skinless 500/1000 Holland 10kg

Frog legs

Hoplobatrachus Rugulosus

08.432	Frog legs Vietnam 8kg

09.489	Monkfish tail skin on 500/1000 10kg
08.437	Monkfish tail skin on 1000/2000 10kg
08.439	Monkfish tail skin on 2000/3000 15kg
08.435	Monkfish tail skin on 4000/5000 15kg

Seabass

Dicentrarchus labrax

09.424	Sea Bass fillet skin on 80-120 5kg	
09.415	Sea Bass fillet skin on 120-160 5kg	

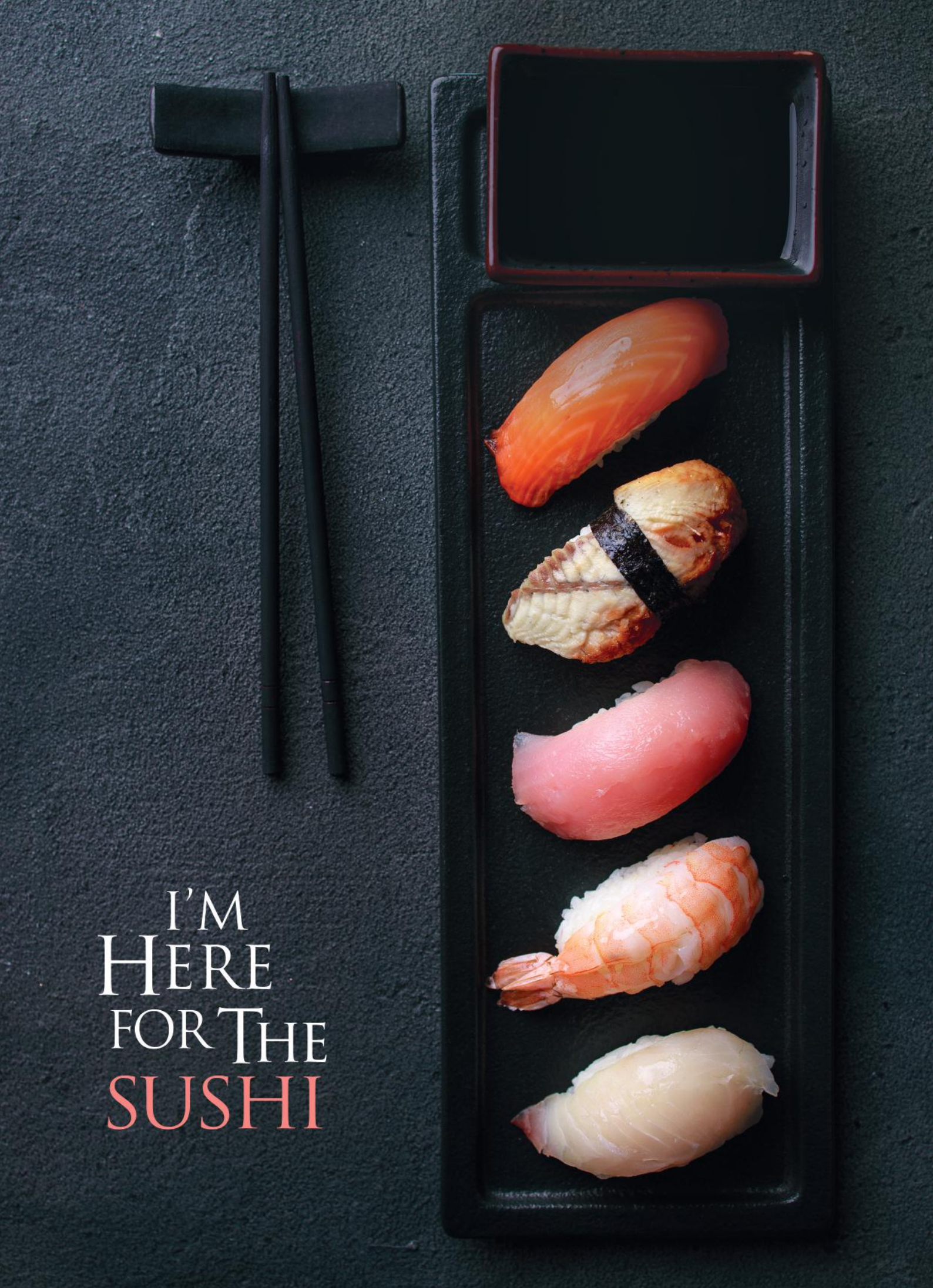
Seabream

Sparus aurata

09.643	Sea Bream fillet skin on 80-120 5kg	
09.416	Sea Bream fillet skin on 120-160 5kg	

The Cod family

09.771	Atlantic Cod fillet (Gadus morhua) skin on 225-450g 6,81kg	
09.702	Atlantic Cod fillet (Gadus morhua) skinless 225-450g 6,81kg	
09.961	Atlantic Cod fillet (Gadus morhua) skin on 500-1000 11kg	
09.118	Atlantic Cod loin (Gadus morhua) Jumbo 800up 8kg	
09.803	Pacific Cod loin (Gadus macrocephalus) skinless IQF 500-1000 5kg	
09.955	Alaska Pollock fillet (Theragra Chalcogramma) 500-1000 11kg	
09.145	Saithe fillet (Pollachius virens) 1000up 11kg	
09.082	Pacific Hake fillet (Merluccius Capensis) skin on 150-300 IQF 5 kg	


I'M
HERE
FOR THE
SUSHI

Ama Ebi
Northern shrimp

44.099	Ama Ebi L 115gr/20

Sushi Ebi
Whiteleg shrimp

39.315	Sushi Ebi 3L 8,1-8,5cm 180gr/20
39.316	Sushi Ebi 4L 8,6-9,0cm 180gr/20

Nobashi Ebi
Whiteleg shrimp

39.346	Nobashi Ebi 21/25 13-14cm 300gr/15
39.345	Nobashi Ebi 26/30 12-13cm 260gr/15

Ebi Fry
Whiteleg shrimp

39.390	Ebi Fry 2L 250gr/10
39.373	Ebi Fry 3L 300gr/10

Ebi Tempura
Whiteleg shrimp

39.063	Ebi Tempura 3L 300gr/10

Sushi

Unagi fillet

Japanese eel

39.395	Unagi Kabayaki fillet 225gr/5kg

Unagi slice

Japanese eel

39.387	Unagi slice 160gr/25

Octopus slice

09.763	Octopus slice 160gr/25

Squid slice

09.929	Squid slice 160gr/25

Ika sansai salad

27.939	Ika Sansai salad 1kgr/10

Jellyfish salad

39.351	Jellyfish salad 1kgr/10

Hijiki salad

44.045	Hijiki salad 1kgr/10

Wakame salad

44.046	Wakame salad 500gr/20

Edamame

44.043	Edamame peeled 500gr/20
44.044	Edamame unpeeled 500gr/20

TOBIKO VS MASAGO

Color Tobiko is naturally golden, whereas masago has more of a pale-yellow color. However, producers often flavor and dye the ingredients in a range of colors, such as bright orange (the most common), green (indicating wasabi flavor), or black (using squid ink). Producers may dye and flavor yellow fish eggs with yuzu or other citrus fruits.

Fish species Tobiko is flying fish roe, while masago is the roe of smelt.

Price While tobiko and masago are both affordable, masago is generally less expensive..

Size Tobiko is slightly larger than masago, which has an ultra-fine texture.

Texture Tobiko has a crunchy texture that provides a satisfying "pop," like caviar (sturgeon eggs), while masago has a softer texture.

AVAILABLE IN 4 COLORS

44.038	Tobiko 500gr/12 Orange
44.039	Tobiko 500gr/12 Wasabi
44.040	Tobiko 500gr/12 Red
44.041	Tobiko 500gr/12 Black
44.042	Tobiko 500gr/12 Yuzu
39.303	Masago 400gr/12 Orange
39.306	Masago 400gr/12 Wasabi
39.305	Masago 400gr/12 Red
39.304	Masago 400gr/12 Black

Trikalinos

Premium Quality Grey Mullet Bottarga

27.000	Grey mullet bottarga 120-1000gr	
27.001	Grey mullet bottarga gift box 120-1000gr	
27.018	Grey mullet bottarga golden age 150-400gr	
27.003	Grey mullet bottarga wax-off 150-300gr	
27.004	Grey mullet bottarga ground 50gr	
27.008	Grey mullet bottarga ground 250gr foodservice	
27.020	Grey mullet bottarga Psyche 45gr	
27.005	Fleur de sel 100gr	
27.009	Fleur de sel foodservice 500gr	
27.019	Fleur de sel foodservice 5kg	
27.010	Natural sea salt 1kgr/3,5kgr	

Taste in Black

The "Malossol" technique

The Malossol, meaning low salt, brings out the differences between the various species and their different types of caviar, letting nature express its organoleptic and morphological biodiversity. In addition, the considerable size of the eggs and the various shades of color of the caviar makes Calvisius a true symbol of style which is appreciated on the most prestigious tables around the world.

49.869	Calvisius Caviar Beluga Royal 20gr	
49.819	Calvisius Caviar Beluga Royal 30gr	
49.817	Calvisius Caviar Siberian Royal 250gr	
49.818	Calvisius Caviar Siberian Royal 50gr	
49.816	Calvisius Caviar Tradition Royal 20gr	
49.810	Calvisius Caviar Oscietra Royal 20gr	
49.815	Calvisius Caviar Oscietra Imperial 20gr	
49.814	Calvisius Caviar Sevruga Imperial 30gr	

Ortiz

49.394	Ortiz Anchovies Whole In Salt 5Kgr Can	
49.326	Ortiz Anchovy Fillets Ex.V.Olive Oil 95gr/15 Glass Jar	
49.327	Ortiz Anchovy Fillets Olive Oil 78gr/24	
49.328	Ortiz Anchovy Fillets Olive Oil 55gr/15	
49.329	Ortiz Anchovy Butterfly Fillets Ex.V.Olive Oil 410gr/4	
49.395	Ortiz Anchovy Marinated 900gr/4	
49.331	Ortiz Anchovy Marinated 110gr/12	

Design: www.t-squared.gr

INDEX

Intro 1-11
Crustaceans 12-17
Crabs 18-21
Shrimps 20-27
Squid 28-30
Cuttlefish 31
Octopus 32-32
Oysters 34-35
Scallops 36
Clams 37
Salmon 38-41
Tuna 42-46
Fish 47-53
Sushi 54-58
Delicatessen 59-61

WE'RE HERE FOR YOU

Call us at :
+30 210 8161888 (Athens)
+30 23310 66999 (Veria)

Or you love writing?
info@thefoodballer.gr

Nice to see you!
Try our products
and meet us
in person in fairs
and events

Follow us in Social Media. We like it!

thefoodballer

the_foodballer

thefoodballer

myfoodballer
my professional tool

Βέροια	Veria	Αθήνα	Athens
1ο χλμ. Βέροιας-Άμμου Κόμβος Εγνατίας Οδού T: 23310 66999 F: 23310 63999 info@bikas.gr www.bikas.gr	Egnatia Road Intersection Veria Exit T: +302331066999 F: +302331063999 info@bikas.gr www.bikas.gr	Κολοκοτρώνη 10 Κρυονέρι Αττικής T: 210 8161888 F: 210 6220666 info@thefoodballer.gr www.thefoodballer.gr	10, Kolokotroni str. Krioneri, Attiki T: +302108161888 F: +302106220666 info@thefoodballer.gr www.thefoodballer.gr

GRUPPOBIKAS · Bikasmentlogistics · FOODURISM THE ART OF FOOD SUPPLY · ASIANA Oriental Food Trade · ENOTERRA WINE INSPIRATIONS · ELDISH · BIKAS